

MANUFACTURING EXTENSION PARTNERSHIP

Success Stories from the Field

Bettcher Industries Inc

Ohio Manufacturing Extension Partnership

Bettcher Industries Finds The Key To Better Batter

Client Profile:

Bettcher Industries, Inc., founded in 1944, offers nearly 60 years of experience in the design and innovation of food processing equipment and hand tools. With worldwide sales and service, the company's mission is to profitably develop, manufacture, and market high quality, technically superior products that meet all industry safety requirements and are of a unique and inventive nature. The company is ISO 9001 certified and employs 135 people at its corporate offices in Birmingham, Ohio.

Situation:

Bettcher Industries believes in anticipating a customer's needs, addressing them, and having a new product waiting for customers before they request it. Bettcher Industries wanted to develop a new product that extends the usable life of batter by minimizing microbial growth. Understanding that food safety is an essential part of the food service industry, Bettcher Industries sought assistance from the Center for Innovative Food Technology (CIFT) program of EISC, Inc. (EISC), a NIST MEP network affiliate.

Solution:

CIFT called on EISC partner Richter International in Columbus, Ohio to help perform the specialized food safety testing essential to the project.

Richter International performed a challenge study, inoculating a sample of batter with organisms at room temperature, then performed a risk analysis on the results to measure the rate of microbial growth in the batter. Following this, Bettcher Industries and the EISC team evaluated the performance of a chilled batter reservoir designed by Bettcher Industries. Richter then tested the equipment prototype and provided feedback that was used to develop the final production version.

Bettcher Industries does have on-site equipment testing, but no specialized microbial testing capabilities in-house. Accuracy was very important, and Richter and EISC were able to guarantee accuracy. EISC staff also provided detailed documentation that Bettcher Industries can use in presentations to customers. Bettcher's equipment can now be used to help restaurants meet Food and Drug Administration (FDA) food safety regulations. Branded as the "Automatic Batter/Breeder Machine," the patented equipment design keeps the batter cooler longer, saving batter and labor.

MANUFACTURING EXTENSION PARTNERSHIP

Success Stories from the Field

Results:

Tested a new product design.

Developed customer presentations using detailed documentation.

Testimonial:

"We've recognized the needs of the restaurant industry...and are providing solutions that are efficient, cost effective, and contribute to food safety.

[The EISC] staff gave us written reports, Powerpoint presentations, charts and graphs to help explain and answer any questions. One of the things we're very happy with is that we feel we have an ally if questions arise and anyone seeks confirmation testing."

Geoffrey Rapp, Vice President of Engineering and Quality